upstairs

salt and pepper silken tofu
miso broth
eighteen

moreton bay bug
vietnamese inspired two pepper spice
twenty two

panzerotti fritti
parma prosciutto buffalo mozzarella truffle oil
nineteen

steamed momo
nepalese dipping sauce
nineteen

warm house smoked nz ora salmon
tomato confit eel cream fresh roe
twenty two

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todays fresh catch
market price

cacio e pepe pecorino romano or chilli crab lobster spaghettini
twenty five *twenty nine*

daily house smoked seafood pie
fresh fish salmon pipis mussel prawn scallop
thirty eight

himalayan spiced hiramasa kingfish curry
traditional nepalese spices black mustard seed rice
thirty six

simply seasoned roasted spatchcock
ghee roasted potatoes indian spices curry leaves
thirty seven

seared sa pork chop
steamed clams spiced chickpea ragout
thirty eight

grass fed aged nz porterhouse
café de paris butter mash or pommes frites
thirty eight

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lime and ginger pannacotta
fresh fruit honey glazed walnuts

apple cinnamon flan
double cream

sliced chocolate cannonball
raspberry jelly double cream

affogato

desserts sixteen fifty

cheese selection
imported and local
twenty six fifty

seasonal specials and daily delicacies please ask wait staff

available for private events 7 days a week - *breakfast lunch dinner*
sit down events for up to 70 people - stand up events for up to 100 people
please ask staff for further information or call functions during office hours on 02 9251 4044

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